

QUINTA DE
VENTOZELO
DOURO · PORTUGAL

TOURIGA FRANCA

RED



Year	2023
Denomination	DOC Douro
Oenology	José Manuel Sousa Soares
Grape Varieties	Touriga Franca
Harvest Year	In Ventozelo, the viticultural year proved to be generous, despite being considered atypical, marked by a rainy and warm winter, and a similarly warm yet dry spring. Precipitation levels remained within the average range, allowing for favorable growth throughout the entire cycle. The early harvest began on August 9th, during a typical warm summer. The impact of disease on production quality was minimal, even in the case of mildew, which appeared only in isolated instances. Despite some heterogeneity, particularly due to a heatwave in August, with temperatures exceeding 40°C, and some rainfall recorded in September, the red varieties showed high color intensity, easily extractable tannins, and balanced pH and acidity.
Viticulture	Parcels of extreme vineyards of Touriga Franca. Double cordon training system and spur pruning.
Harvest	Handpicked grapes, during the month of September.
Vinification	The grapes were received at the winery's special line, going through a complete destemming, hand-sorting of bunches and later a berry sorting using an optical machine. The vinification took place in *lagars* with pre-fermentative maceration and rigorous temperature control.
Ageing	12 months in French oak barrels of 300 and 500 litres over more than 3 years.
Bottling	2025
Tasting	Pomegranate colour, with aromas of red fruit and a hint of spices. On the palate, it reveals good volume, with firm tannins and a very good acidity, finiishing persistent and fruity.
Serving	It pairs perfectly with cheeses, spicy dishes, red meats, and game. It should be served at a temperature between 16°C and 18°C.
Analysis	Alcohol: 13,5 % Total Acidity: 5,2 g/l (Tartaric Acid) pH: 3,70 Total Sugars : 0,6 g/l
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